



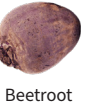
Roast Beef Sirloin & Red Wine Jus

with Horseradish Mash, Honey & Thyme Roast Veggies & Garlic Greens

Grab your Meal Kit with this symbol



Baby Carrots



Beetroot



Thyme



Potato



Horseradish Sauce



Vegetable Stock Powder



Premium Sirloin Tip



Eschalot



Red Wine Jus



Baby Broccoli



Silverbeet



Garlic

Hands-on: **25-35 mins**
Ready in: **45-55 mins**

Calorie Smart

Naturally Gluten-Free
Not suitable for coeliacs

You don't have to wait for a special occasion to create this gourmet feast. Enjoy this delectable combination of roast beef sirloin and red wine jus with a few special sides to bring it all perfectly together.

Pantry items

Olive Oil, Honey, Butter, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Medium saucepan · Large frying pan · Small saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby carrots	1 bag	2 bags
beetroot	1	2
thyme	1 bag	1 bag
honey*	drizzle	drizzle
potato	2	4
butter*	20g	40g
milk*	1 tbs	2 tbs
horseradish sauce	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
premium sirloin tip	1 packet	1 packet
eschalot	1	2
red wine jus	1 packet	2 packets
baby broccoli	1 bunch	2 bunches
silverbeet	1 bag	1 bag
garlic	1 clove	2 cloves

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2535kJ (606Cal)	321kJ (77Cal)
Protein (g)	45.1g	5.7g
Fat, total (g)	21.7g	2.8g
- saturated (g)	7.6g	1g
Carbohydrate (g)	49.3g	6.2g
- sugars (g)	22g	6.2g
Sodium (mg)	1241mg	157mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the carrots & beetroot

Preheat the oven to **220°C/200°C fan-forced**. Trim the green tops from the **baby carrots** and scrub the **carrots** clean. Cut the **beetroot** into small chunks. Pick the **thyme** leaves. Place the **carrots**, **beetroot** and **thyme** on a lined oven tray. Drizzle with **honey** and **olive oil** and season with **salt**. Toss to coat and roast until tender, **25-30 minutes**.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



Make the horseradish mash

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Cook in the boiling water until easily pierced with a knife, **12-15 minutes**. Drain and return to the pan. Add the **butter**, **milk**, **horseradish sauce** and **vegetable stock powder** and mash until smooth. Season with **salt** and **pepper**. Cover to keep warm.



Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Season the **premium sirloin tip** all over and add to the hot pan. Sear until browned, **1 minute** on all sides. Transfer to a second lined oven tray and roast for **17-20 minutes** for medium or until cooked to your liking. Remove from the oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!



Cook the red wine jus

While the beef is roasting, thinly slice the **eschalot**. In a small saucepan, heat a drizzle of **olive oil** over a medium-high heat. Add the **eschalot** and a pinch of **brown sugar** and cook, stirring, until softened and starting to caramelize, **4-5 minutes**. Add the **red wine jus**, stir to combine, then simmer until slightly reduced, **1-2 minutes**. Set aside.



Cook the garlic greens

While the beef is resting, trim the ends from the **baby broccoli**. Roughly chop the **silverbeet**. Finely chop the **garlic**. Return the frying pan to a medium heat with a drizzle of **olive oil**. Add the **baby broccoli** and cook, stirring, until tender, **5-6 minutes**. Add the **silverbeet** and **garlic** and cook until softened, **1-2 minutes**. Season.



Serve up

Stir the beef resting juices through the red wine jus. Slice the beef. Bring everything to the table. Divide the roast beef sirloin, horseradish mash, honey-thyme roast veggies and garlic greens between plates. Serve drizzled with the red wine jus.

Enjoy!

Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.